

# Gang Fan

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

40  
papers

482  
citations

13  
h-index

20  
g-index

42  
ext. papers

662  
ext. citations

4.3  
avg, IF

3.6  
L-index

#	Paper	IF	Citations
40	Antifungal activity and action mode of pinocembrin from propolis against <i>Penicillium italicum</i> . <i>Food Science and Biotechnology</i> , <b>2012</b> , 21, 1533-1539	3	49
39	Characterisation of free and bound volatile compounds from six different varieties of citrus fruits. <i>Food Chemistry</i> , <b>2015</b> , 185, 25-32	8.5	47
38	Elastic and hierarchical porous carbon nanofibrous membranes incorporated with NiFe <sub>2</sub> O <sub>4</sub> nanocrystals for highly efficient capacitive energy storage. <i>Nanoscale</i> , <b>2016</b> , 8, 2195-204	7.7	44
37	Antidepressant-like Effect of (L.) Osbeck Essential Oil and Its Main Component Limonene on Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 13817-13828	5.7	32
36	Antimicrobial application of nanofibrous mats self-assembled with quaternized chitosan and soy protein isolate. <i>Carbohydrate Polymers</i> , <b>2015</b> , 133, 229-35	10.3	30
35	Free and bound volatile compounds in juice and peel of Jincheng oranges. <i>European Food Research and Technology</i> , <b>2009</b> , 229, 571-578	3.4	28
34	Characteristics of immobilised $\beta$ -glucosidase and its effect on bound volatile compounds in orange juice. <i>International Journal of Food Science and Technology</i> , <b>2011</b> , 46, 2312-2320	3.8	23
33	Effect of fermentation on free and bound volatile compounds of orange juice. <i>Flavour and Fragrance Journal</i> , <b>2009</b> , 24, 219-225	2.5	22
32	Optimisation of $\beta$ -terpineol production by limonene biotransformation using <i>Penicillium digitatum</i> DSM 62840. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 954-61	4.3	22
31	Extraction of orange pectin based on the interaction between sodium caseinate and pectin. <i>Food Chemistry</i> , <b>2019</b> , 283, 265-274	8.5	20
30	Free and Bound Volatile Compounds in Juice and Peel of Eureka Lemon. <i>Food Science and Technology Research</i> , <b>2014</b> , 20, 167-174	0.8	18
29	Effects of orange essential oil on intestinal microflora in mice. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 4019-4028	4.3	17
28	Volatiles of orange juice and orange wines using spontaneous and inoculated fermentations. <i>European Food Research and Technology</i> , <b>2009</b> , 228, 849-856	3.4	14
27	Effect of olive oil on the preparation of nanoemulsions and its effect on aroma release. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 4223-4231	3.3	13
26	Determination of synergistic effects of polymethoxylated flavone extracts of Jincheng orange peels ( <i>Citrus Sinensis</i> Osberk) with amino acids and organic acids using chemiluminescence. <i>European Food Research and Technology</i> , <b>2009</b> , 229, 743-750	3.4	10
25	Proteins differentially expressed during limonene biotransformation by <i>Penicillium digitatum</i> DSM 62840 were examined using iTRAQ labeling coupled with 2D-LC-MS/MS. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2016</b> , 43, 1481-95	4.2	8
24	Effects of xanthan and sugar on the release of aroma compounds in model solution. <i>Flavour and Fragrance Journal</i> , <b>2017</b> , 32, 112-118	2.5	7

23	Effect of Food Emulsifiers on Aroma Release. <i>Molecules</i> , <b>2016</b> , 21, 511	4.8	7
22	Effects of modified starches on the processing properties of heat-resistant blueberry jam. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 72, 447-456	5.4	7
21	Effects of poplar buds as an alternative to propolis on postharvest diseases control of strawberry fruits. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 2136-41	4.3	6
20	Catalytic condition optimization in the conversion of nootkatone from valencene by <i>Yarrowia lipolytica</i> . <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e14962	2.1	6
19	Genomic and Transcriptomic Study for Screening Genes Involved in the Limonene Biotransformation of DSM 62840. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 744	5.7	5
18	Changes in the Physicochemical Characteristics, Free and Bound Aroma Compounds in the Raspberry Juice during Storage. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 2834-2843	2.1	5
17	Effects of different sweeteners on behavior and neurotransmitters release in mice. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 113-121	3.3	5
16	Recent updates on bioactive properties of linalool. <i>Food and Function</i> , <b>2021</b> , 12, 10370-10389	6.1	5
15	Changes of aroma compounds and qualities of freshly-squeezed orange juice during storage. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 4530-4543	3.3	5
14	Bioactive properties of the aromatic molecules of spearmint ( <i>L.</i> ) essential oil: a review.. <i>Food and Function</i> , <b>2022</b> ,	6.1	4
13	Active compound identification by screening 33 essential oil monomers against <i>Botryosphaeria dothidea</i> from postharvest kiwifruit and its potential action mode. <i>Pesticide Biochemistry and Physiology</i> , <b>2021</b> , 179, 104957	4.9	4
12	Dietary essential oil from navel orange alleviates depression in reserpine-treated mice by monoamine neurotransmitters. <i>Flavour and Fragrance Journal</i> , <b>2019</b> , 34, 252-259	2.5	3
11	Characteristics of Eglucosidase from oranges during maturation and its relationship with changes in bound volatile compounds. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 2345-52	4.3	3
10	Physiological and iTRAQ-based proteomic analyses reveal the mechanism of pinocembrin against <i>Penicillium italicum</i> through targeting mitochondria. <i>Pesticide Biochemistry and Physiology</i> , <b>2020</b> , 167, 104534	4.9	3
9	Identification of functional genes associated with the biotransformation of limonene to trans-dihydrocarvone in <i>Klebsiella</i> sp. O852. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> ,	4.3	2
8	Ergosterol depletion under bifonazole treatment induces cell membrane damage and triggers a ROS-mediated mitochondrial apoptosis in <i>Penicillium expansum</i> .. <i>Fungal Biology</i> , <b>2022</b> , 126, 1-10	2.8	2
7	Screening a Strain of sp. O852 and the Optimization of Fermentation Conditions for -Dihydrocarvone Production. <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
6	Advances on (+)-nootkatone microbial biosynthesis and its related enzymes. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2021</b> , 48,	4.2	2

5	Effect of short-term intake of high- and low-concentrations of sucrose solution on the neurochemistry of male and female mice. <i>Food and Function</i> , <b>2020</b> , 11, 9103-9113	6.1	1
4	Study on the optimization of the decolorization of orange essential oil. <i>Food Science and Biotechnology</i> , <b>2018</b> , 27, 929-938	3	0
3	Genomic and transcriptomic analysis screening key genes for (+)-valencene biotransformation to (+)-nootkatone in <i>Yarrowia lipolytica</i> .. <i>Microbiological Research</i> , <b>2022</b> , 260, 127042	5.3	0
2	Effect and mechanism of high-fat diet on the preference for sweeteners on mice. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 1844-1853	4.3	
1	Effect of short-term intake of four sweeteners on feed intake, solution consumption and neurotransmitters release on mice. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 2227-2236	3.3	